

Appl. No.: 10/070,176

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Amendments to the Claims:

1-8 (Cancelled)

9. (Currently Amended) The A method of preparing a free-radical scavenging composition, comprising hydrolyzing oyster flesh using a protease to obtain an enzymatic oyster hydrolysate as claimed in claim 8, wherein the hydrolysate is obtained using a method comprising the following steps:

- a) grinding predrained oyster flesh,
- b) diluting the ground material in water, at a ground material/water ratio of between 30/70 and 70/30 (m/v),
- c) hydrolyzing the ground material thus diluted with subtilisin at a pH of approximately 8 and at a temperature of approximately 60°C for a period of time sufficient for the hydrolysate to exhibit a degree of protein hydrolysis at least equal to 50%,
- d) stopping the hydrolysis by inactivation of the subtilisin, and
- e) collecting the liquid phase of the hydrolysate.

10. (Currently Amended) The A method of preparing a free-radical scavenging composition, comprising hydrolyzing oyster flesh using a protease to obtain an enzymatic oyster hydrolysate as claimed in claim 8, wherein the hydrolysate is obtained using a method comprising the following steps:

- a) grinding predrained oyster flesh,
- b) diluting the ground material in water, at a ground material/water ratio of between 30/70 and 70/30 (m/v),
- c) hydrolyzing the ground material thus diluted with pepsin, at a pH of approximately 2 and at a temperature of approximately 40°C, for a period of time sufficient for the hydrolysate to exhibit a degree of protein hydrolysis at least equal to 50%,
- d) stopping the hydrolysis by inactivation of the pepsin, and
- e) collecting the liquid phase of the hydrolysate.

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11. (Currently Amended) The A method of preparing a free-radical scavenging composition, comprising hydrolyzing oyster flesh using a protease to obtain an enzymatic oyster hydrolysate as claimed in claim 8, wherein the hydrolysate is obtained using a method comprising the following steps: HSB

- a) grinding predrained oyster flesh,
- b) diluting the ground material in water, at a ground material/water ratio of between 30/70 and 70/30 (m/w),
- c) hydrolyzing the ground material thus diluted with trypsin, at a pH of approximately 8 and at a temperature of approximately 37°C, for a period of time sufficient for the hydrolysate to exhibit a degree of protein hydrolysis at least equal to 50%,
- d) stopping the hydrolysis by inactivation of the trypsin, and
- e) collecting the liquid phase of the hydrolysate.

12-14 (Cancelled)

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15. (Currently Amended) A food supplement comprising a free-radical scavenging composition obtained by the method of claim 9 <sup>2</sup>[[1]].

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16. (Currently Amended) A food supplement comprising a free-radical scavenging composition obtained by the method of claim 10 <sup>2</sup>[[3]].

17-19 (Cancelled)

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20. (Currently Amended) A food supplement comprising a free-radical scavenging composition obtained by the method of claim 11 <sup>3</sup>an enzymatic hydrolysate of oyster flesh hydrolyzed by a protease.

21. (Cancelled)